

RADIO CALL SIGN

MS FASCINATION

06/20/2003

CORRECTIVE ACTION AND FOLLOW UP LOG

RESULTS, REFERENCE AND RECOMMENDATIONS

THE FOLLOWING INFORMATION IS PROVIDED REGARDING ITEMS WHICH WERE DEFECTIVE. ADDITIONAL INFORMATION CORRESPONDING TO EACH REFERENCE NUMBER IS AVAILABLE IN THE GUIDE TO SHIP SANITATION, WORLD HEALTH ORGANIZATION 1967, AND THE CENTER DISEASE CONTROL RECOMMENDATION ON SANITATION OCTOBER 7, 1974.

#	REFE NO.	RESULTS AND RECOMMENDATION	COMPLETED	CORRECTIVE ACTION
1	36	SENSATION/IMAGINATION DINING ROOMS The artificial light bulbs in the deck head directly above the waiter stations were not shielded or shatter resistant.	Yes	Coated lamps have been installed.
2	36	SENSATION IMAGINATION DINING ROOMS There were some deck head mounted lights over the buffet which did not have covers to prevent damage; the small bulbs were not shatter resistant either.	Yes	Have been replaced with covered lamps
3	29	SENSATION DINING ROOM The buffet carving station is reportedly used once per week, but there was no hand-wash station installed within 25 feet. The nearest hand-wash was in the galley, through a closed door.	Yes	D&E Superintendent has been advised and will be replacing as soon as SS Technician arrives onboard.
4	28	IMAGINATION DINING ROOM Six clean dishware racks were stacked on the deck near a waiter station.	Yes	Wait staff were advised to store all racks in the pantries and all excess sent to the galley.
5	26	IMAGINATION DINING ROOM One full rack of previously cleaned utensils was on a service counter for dining table distribution with some utensils soiled with food residue.	Yes	Utensils returned from the dish wash with egg on them. All wait staff were advised to wash their silver a second time in the event this occur.
6	26	IMAGINATION DINING ROOM One previously cleaned creamer pitcher was found stored at a waiter station with old cream residue on the interior surfaces.	Yes	All cream pitchers were returned to the Lido. Proper cleaning procedure was explained to all concern.
7	33	FOOD SERVICE GENERAL Bulkheads in various areas of galleys and pantries were damaged; decks had loose, cracked or missing tiles near heavy equipment mounting, soup stations, and other wet areas such as ware-washing.		Crew & Main Galleys, work orders have been given and most of the areas have been re-grouted and re-tiled.
8	34	SENSATION GALLEY – SOUP STATION A significant water leak was noted at the water supply pipe	Yes	Water leakage has been eliminated

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		beneath the preparation / utility sink.		
9	22	SENSATION GALLEY DISH WASH The far right, final rinse upper arm spray nozzle was clogged during active use of the conveyor dish-wash machine.	Yes	The machine has been checked nozzles cleaned to insure that they are free of food debris. Final rinse nozzle has been replaced
10	37	DISHWASH GENERAL The staff working at the various dish wash / Glass wash conveyor machines in the crew, sensation and Lido galleys were perspiring profusely from high heat and humidity.	Yes	Air-conditioning and extraction have been checked and found in working condition.
11	26	ROOM SERVICE PANTRY Some previously cleaned plates were found soiled with food residue on the clean plate trolleys	yes	All plates were checked after the inspection and soiled ones returned to the dish wash.
12	20	ROOM SERVICE PANTRY Some of the plastic cups stored clean on the counter were chipped or severely cracked along the edge and interior surface.	yes	All amber glasses have been checked, chipped and cracked glasses were discarded.
13	33	CREW GALLEY – HOT GALLEY The deck directly beneath the dual range unit was heavily soiled with dirt and grease debris.		Cleaning has been done several times, operation needs to be repeated to get rid of the grease residue.
14	34	CREW GALLEY – HOT GALLEY There was a significant continuous water and steam leak from the back flow preventer installed at the combination oven potable water feed pipe	yes	Back-flow preventer has been replaced
15	33	CREW GALLEY – HOT GALLEY A heavy black mold was growing along the deck behind/below the combination oven, with loose tiles present through the area of the soup kettles.	yes	The area has been cleaned and is now free of mold.
16	34	CREW GALLEY – HOT GALLEY There was a water leak from the supply tap to the two soup kettles which was collecting on the deck below.	yes	Water leakage has been fixed
17	22	CREW GALLEY – POT WASH One stack of large sized, dirty pots was found stored on the deck at the pot wash 3 compartment sinks. Provide deck stands at this	yes	A stainless steel platform is available to place soiled equipment. Items were removed from the deck.

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		area to keep pots and pans off the deck.		
18	15	Crew Galley Two dented cans of food were found in lexan boxes on a food preparation counter. Damaged cans should be sorted in provisions for return to suppliers. Both cans had deformed top seams.	yes	The two cans have been discarded.
19	21	Crew Galley Some of the serving trays had severe damage on external corners, making cleaning difficult. Replace trays when they cannot be easily cleaned.	yes	Old trays will be replaced with new ones once received.
20	20	FOOD SERVICE GENERAL Nearly all ice cuber machines had soft sealant applied inside the ice bin, where the top maker compartment joined and along surfaces of the upper cuber tray and chute.		Carpenter will carry out the job on daily basis, one machine at the time.
21	22	Crew Galley Dish-Wash The final rinse gauge temperature of the in-use conveyor dish-wash machine registered 12°F out of calibration.	yes	The final rinse gauge has been replaced.
22	36	STAFF MESS The two forward buffet sections had artificial light level below the required 220 lux (20 foot candle) for cleaning periods.	yes	Lamps have been replaced.
23	33	STAFF MESS There was an open gap between the linoleum sheets at the deck near the drinking fountain and buffet end. If this decking is ever replaced deck tiles must be used 1 meter out from buffet counters or railing and 2 feet out from waiter stand working sides.	*	The tiling of the buffet area should be considered during the forthcoming dry dock.
24	36	PETTY OFFICERS MESS There was less than 220 lux of artificial light along the forward/Starboard side of the buffet.	Yes	Light was check and in the room was measured 350 lux,
25	36	OFFICERS DINING ROOM There was less than 220 lux of artificial light at the buffet.	Yes	In the room there is 350 lux.
26	21	VERANDA, POOL PORT/STARBOARD BARS	Yes	The S/S base has been re-build to allow for easy cleaning in dry dock.

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		Reach-in drink refrigerators were installed on the front of the bar counter tops in each bar with support legs less than 1 inch above the counter top, making cleaning difficult.		
27	27	VERANDA, POOL PORT/STARBOARD BARS The counter top below the reach-in drink refrigerators in each bars was soiled with dirt/dust debris.	yes	All areas where the refrigerators are currently placed have been cleaned and checked.
28	33	CASINO BAR There was a significant slime mold layer on top of the deck drain cover directly beneath the front bar, small drain flies were observed flying along the counter top of this front bar.	yes	The area has been cleaned and the drain sanitized with bleach. Drain has also been sprayed with insecticide.
29	36	CASINO BAR The artificial light along the front bar counter could not be raised to 220 lux for cleaning. Additionally some of the front bar deck head light bulbs were not shielded or shatter resistant.	Yes	New bulbs have been installed.
30	33	PASSAGE TO INDIA The large multi-colored/ patterned cloth canopy over the entire bar preparation counter was absorbent cloth and dust collector. There was a monthly schedule for removal and laundering, but the cloth canopy should be removed.	Yes	It will be replaced in dry dock. The procedures was re-check and cloth has been steamed.
31	33	PASSAGE TO INDIA The decorative elephant columns along the back bar counter were soiled with dust debris and had an exterior surface which was rough to the touch and absorbed water readily, suggest repair or replacement of this decoration at the next available dry dock.	*	It will be painted with the durable and smooth paint.
32	41	AIR SYSTEMS – FAN ROOMS The air handling condensate collection pans in all the ventilation fan rooms were not accessible for inspection. Some solution which allows onboard engineers and USPH inspectors to see inside the collection pans to insure they are free of organic material to be found. Preferably during the next dry dock.	*	Evaluation has been requested.
33	08	POTABLE WATER	yes	Back flow preventer has been installed

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		The deck wash hose did not have a hose bibb vacuum breaker installed on the potable water line in the distribution and bunkering areas of the engine room. This was corrected during the inspection.		
34	08	POTABLE WATER – BUNKERING STATION The keeper chain was missing on the cap in the mid-ship starboard and port bunkering station	yes	This was corrected the same day of the USPH
35	08	GARBAGE ROOM The hand-wash sink in the garbage room had a threaded faucet that was not protected with a back-flow prevention device. The back-flow prevention device for the chemical feed on the deck wash hose leaked.	yes	Back flow preventer has been installed
36	08	BACKFLOW PREVENTION TESTING The back-flow prevention records did not name the location or type of device tested. Not all the back-flow prevention devices were inspected (HBVB). The back-flow prevention devices in the Lido forward have not been tested for this year.	yes	The back flow preventer on Lido deck forward has been tested. The new recording has been implemented.
37	09	POOLS The free chlorine residual was at 5 PPM for the complete time the main pool was open (08.00-20.00) on 3/17/03 and on 3/16/03 The children's pool free chlorine concentration was 5 PPM for the whole time the pool was open (08.00-20.00). No corrective action was noted.	Yes	Corrective action has been noted by the Assistant in Charge and all Management has been trained.
38	10	WHIRPOOL PORT AFT DECK VERANDA The whirlpool deck cover was missing altogether. Recommend that an extra drain cover be provided.	yes	A new cover has been installed.
39	10	POOL The flotation devices did not have adequate rope. (1 ½ times the width of the pool) and the shepherds hooks were missing at the veranda deck pool and kids pools.	Yes	Life ring have been placed on pools of verandah aft and kid's pool.
40	33	LIDO DECK MAIN POOL WHIRPOOL Approximately 1- ½ inches of liquid was noted on the deck of the main pool/ whirlpool equipment room.	yes	The water leakage in the system has been repaired.

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41	26	COCONUT GROVE & GROVE The Cornelius ice machine in the machine in the coconut grove had mold on the interior food contact surfaces of the ice bin/cuber	yes	The machine has been thoroughly cleaned and sanitized.
		The starboard Lido drink station Follett ice machine food contact area of the interior of the ice bin was soiled with mold.	yes	The machine has been thoroughly cleaned during the night.
42	20	LIDO – COCONUT GROVE ICE MACHINES The ice machines had soft sealant in the food contact areas of the ice bins	Yes	Sealant was replaced.
43	26	COCONUT GROVE The Island Oasis and Hamilton blenders were soiled.	yes	The machine has been cleaned and sanitized.
44	20	COCONUT GROVE The Island Oasis blender's plastic pitcher was cracked.	yes	The plastic pitcher has been replaced with another one with no crack.
45	27	COCONUT GROVE The tops of the palm leaves located over the front bar counter were heavily soiled with dust.	yes	The cleaning has been completed while in port.
46	33	COCONUT GROVE The port front bar counter drain was soiled with slime mold.	yes	The drain has been cleaned and free of mold and slime.
47	39	COCONUT GROVE Flies were noted flying along the port front bar counter	yes	The area was sprayed with insecticide; since drainage has been cleaned no flies were spotted.
48	19	LIDO BUFFET GENERAL The cranberry relish, shredded parmesan cheese, lemon, tartar sauce and butter were not protected beneath a sneeze guard. The outboard corners of the buffet line sneeze shield did not have a side shield to protect the food stored beneath.	yes	The items were relocated behind the sneeze guard during the inspection.
49	33	LIDO PANTRY 2 The perforated bulk head panels at the deck head above the front counter was soiled.	yes	All the air vent panels above the Lines have been thoroughly cleaned.

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50	33	LIDO Mold growth was noted on the deck baseboard molding under the cooking and preparation counter in pantry #1 port aft.	yes	The area has been cleaned.
51	21	DISWASH CLEAN AREA The plastic food trays exterior corners were chipped and no longer easily cleanable.	yes	Badly chipped trays have been discarded; we will replaced others who need to be by batches.
52	06	INTEGRATED PEST MANAGEMENT The monitoring inspection logs did not include the time of the inspection to verify that some inspections were conducted at night.	Yes	Time is now being put into the reports.
53	*****	CORRECTIVE ACTION STATEMENT In developing the corrective action statement for this inspection, critical – item deficiencies (designated with yes in critical column (worth 3-5 points), whether debited or not, should include standard operating procedures implemented to prevent recurrence of the critical deficiency.	*****	